Thanksgiving Dinner, EVERETT.

Thursday, Nov. 24th, 1870, 4 P. M.

	SOU		
Clam.	Oyster F1S1		•
,	Botted Musealonge,		
BOILED DIS		ROAST D	
Venfson,	Wild Goose,		Autelope,
	COLD DI	SHES.	
Fresh Salmon, Oveter Patties.	Raw Oyst Fried Oyste	ors,	Fresh Lobsters, and Oysters.
Oyster Faction,	SIDE DE		ped Oysters.
n ntb n			
Roast Black Bear, Roast Buffalo,	Roast 6 Roast	irey Duck, t Quail,	
Roast Elk,	Roast Wood Duck,		
Roast Antelope, Roast Wild Turkey.	н	toast Lake Duck, Roast Sand Hill Crane	
Roast Prairie Chicken. Roast Red Head Duck			k.
Roast Saddle Veni	son.	Roast Teal Duck	
Roast Canvas Be Roast Mallard	CK PRICK,	Roast Shovel Bi Roast Oppose	Il Duck,
Roast Wild	Groose,	Roast Par	trides.
Roset Bra	nts,	Roast S	ptke Tall Duck,
	ox Squirrel, Black Squirrel,	Roast	Grey Squirrel, oiled Quail, on Toust.
Broiled Rice Birds,	B	broiled Snipe,	onest quant, on reast,
Broiled Marsh Birds,		Broiled Reed Birds.	
Broiled Plover, Brolled Butter Bal	II.	Broiled Venison Broiled Sur	Steaks,
Broiled Blue V Broiled R	Ving Teal.		d Vellow Legs.
	RELISI	HES	
Worcestershire Sauce.	Horse Raddish.	Colery,	
Franch Mustard,	Olives,	Cranberry 8	Current Jelly, ance, Pickles.
	Pickled E		
	VEGETA		
Broiled Potatoes, Oyster Plant,	Mashed Potat Boiled Cubb	ors, 8	weet Potatoes
Boiled Rice,	Stewed 1	rage, Formatoes.	Bolled Onions, Beers,
Mashed Turnips,	Green	Corn,	Squash,
	PASTI	RY.	
Chocolate I	Frosted, Fruit F:	Coron Nut Frosted, rosted, Lemon Froste	Ice Cream Frosted,
PUDDING-Everett Plum, Bra	andy Sauce: Y	anilla, Vanilla Sauce, Obbon Blanc Mange.	Whipped Cream.
PIES-Mince,	Lemon,	Pumpkin,	Coron Nut,
	DESSER		
Almonds, Pocan Nuts, 3 Extra Cutawba Grapes, f English Walnut	faccaroni Rais rom J, H. Ammon's n. Doe l	ins, French Coffee, s Vineyard, Collamer, O- Kuglish, Orleans Co., N.	Vanilla Ice Cream, Oranges, Y., Apples.

EVERETT HOUSE--Wine List.

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II. G. Mumm & Co.'s Dry Verzenny	
II, G. Mumm & Co.'s Dry Versemy	0
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Piper Heidsleck ats 3 50	H
" "pts 2 00	
Paris Exquesition - "Pleasant Valley,"	
rais Expension - Pressult Viney,	
Paris Exposition — "Pleasant Valley,"	
	L
pts 2 00 Catawia Creamqt< 3 00	_
	E
pcs 2 00	
Calfornia Sparklingqts 3 00	
Heldsdeck & Coqts 3 50	
Dry Schreiderqts 3 50	G
·	-11
CLARET.	Po A
OMITTEE .	M
	W
Table 1 00	CI
8t. Loubes	
Medoc	
St. Julien Bordeaux 1 50	
	Ol
SHERRY.	ln
	Lc (0)
From Henry Atkens & Co., Boston,	01
From Henry Atkens & Co., Boston.	
Ashburton's Amontillado, very dry3 00	Qt
" extra flue	
and delicate	
Travillo dry and deheate'	
Yreste	M
Club	Ву
Hiersteener Huck	Je Lo
110010000001 1100 000000000000000000000	140
Corkage on Private Wil	-
Corkago on Private Wil	

CHAMPAGNE.

BRANDY. From Henry Atkens & Co., Boston, ennessy's Cogmic Vieux..... 4 00 ellevoisin's Cognac Pale...... 5 00 ennessy's dark...... 4 00 pale...... 4 00 NATIVE WINES. ougworth's Sparkling Catawbaqts 3 00 " " "pts 2 00 impire Sparkling Catawba...... 2 00 CALIFORNIA WINES. rane Brandy...... 2 50 lock Folsom Vintage, 1862...... 2 00 ort, very fine...... 2 50 ngelica, rich and fruity...... 2 50 ound Vineyard...... 2 00 hite Sonoma...... 1 00 LIQUEURS. ld Rye Whisky...... 2 00 nperial Bourbon 2 00 odon Dock Whisky...... 2 00 d Tom Cordial Gin. (Sir Robert Bur-

ALE AND PURTER.

Corkage on Private Wines, \$1.00 per Bottle.

WAITERS ARE FURNISHED WITH WINE CARDS AND PENCILS.



AMUSEMENTS.

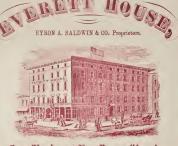
AIKEN'S MUSEUM-formerly Wood's,

No. 111 Randolph Street.

Dearborn Theatre-Manning's Minstrels.

No. 117 Dearborn Street.

Reserved Seats for the Guests of this House for sale at the Office.



Cor. Clark and Van Buren Streets.

HOURS FOR MEALS.

Dinner from 12½ to 2.

Supper at 6.

Breakfast from 6½ to 9.

Breakfast from 8 to 10.

Dinner from 1 to 24.

Supper at 6.

Parties wishing extra seats at Dinner will please give notice at the office.

and Lunches served in rooms, or Desserts taken from the table will be charged extra.

All articles not on the Bill of Fare charged extra.

INGERSOLL BROS., Printers, 184 South Water Street, cor. La Salle.